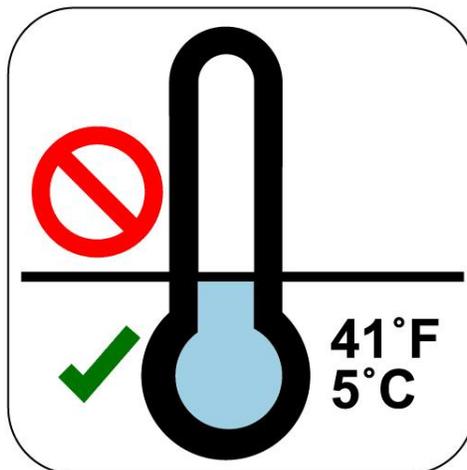




Daily Temperature Check

1. Take the temperature of at least one food in each cooler and make sure it is 41°F or less. Pick a food that has been in the cooler for a while and is potentially hazardous.
2. Write the food and temperature down on the log.
3. If the temperature is higher than 41°F check other foods in the cooler. If everything is too warm, talk to your manager.
4. Clean and sanitize your thermometer between foods.



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